

LADRONI

✧ OSTERIA CONTEMPORANEA ✧



MENU



※ ANTIPASTI

Vitello Tonnato	16
<small>Thin slices of roasted veal with a light mayonnaise made with capers, tuna and Santofia anchovies</small>	
Crudo di gamberi, burrata y nectarina	19
<small>Red prawn, heart of burrata imported fresh from Apuglia, seasonal nectarine</small>	
Insalata caprese	17
<small>Selected tomatoes, fresh mozzarella di Buffalo and basil</small>	
Carpaccio di polpo	20
<small>Octopus, roasted red pepper gel, olive oil in textures</small>	
Asparagi Bismarck	17
<small>Green asparagus, guanciale, 6° fried egg, hollandaise sauce</small>	
Tartare di Branzino	19
<small>Sea bream, dill, fennel, green apple y passion fruit reduction</small>	
Parmigiana di Melanzane	16
<small>Textures of eggplant, stracciatella, carusau bread and tomato powder</small>	

※ PIZZA

Margherita	15
Pesto, Pepperoni & Pecorino (Triple P)	18
Parma, Burrata & Arugula	22
Truffle, Speck & Arugula	22
Mushrooms, Caramelized Onion, Parsley	19
Mortadela & Pistacho Pesto	19

※ PRIMI

Ravioli di burrata con pomodorini	17
<small>Filled with burrata and basil, with Campania tomato sauce</small>	
Spaghetti alla carbonara	18
<small>Strictly reproduced following the traditional recipe: guanciale, egg yolk and pecorino</small>	
Pappardelle al ragù bianco di cinghiale	19
<small>Ragu bianco made with hand-cut boar meat cooked with vegetables and white wine</small>	
Tonnarelli cacio e pepe e frutta	17
<small>Pecorino romano, Sichuan black pepper and sweet seasonal fruit (fig, pear, grape, etc.)</small>	
Paccheri Da Vittorio	16
<small>Homage to the iconic Lombardo restaurant: sauce using the best tomatoes of the moment</small>	
Risotto nero di sepia con chipirones	22
<small>Black ink risotto, seared quid, pea cream, citric alioli</small>	
Linguine a le vongole	22
<small>Galician clams, white wine, red pepper and parsley</small>	
Tagliatelle Bogavante	28
<small>Bogavante and its bisquet, white wine, pomodorini</small>	
Lasagna emiliana	17
<small>Filled with ossobuco meat cooked 12h, our tomato sauce, parmesan and smoked mozzarella</small>	
Gnocchi alla Luciana	19
<small>Mini octopus in tomato, olive and capers sauce</small>	

※ SECONDI

Pulpo e patate	25
<small>Grilled octopus, gramolata, black olive powder and fried potatoes</small>	
Pallarda con salsa de queso gorgonzola	25
<small>Palmed veal with a side of fresh pasta and gorgonzola sauce</small>	
Tournedo Ladroni	31
<small>Filet mignon wrapped in guanciale with vanilla infused artichokes and demiglace</small>	

※ DOLCI

Valrhona chocolate and amarena	8
Peach and white chocolate terrine	7
Tiramisù	7
Gelato	5
Profiterol a la gianduja	7